

ECONOMY.

Gedge's Price Current for Dec. 1800.

Catalogue
OF
GENUINE TEAS,
Coffees, Chocolate, Sugars, Spices,
RICES, SAGO, FRUITS,
AND A VARIETY OF OTHER ARTICLES,
With the several Prices affixed,

SOLD AT

R. C. GEDGE & CO.'S
TEA and GROCERY WAREHOUSE,
The Grasshopper,

No. 149, CHEAPSIDE, opposite the OLD CHANGE,
near ST. PAUL'S CHURCH-YARD, LONDON,

WITH AN ALLOWANCE OF

1 Ounce over Weight,

GIVEN TO EVERY POUND OF TEA.

The Nobility, Gentry, and Families in general, who will honour R. C. GEDGE and Co. by calling or sending for this Pamphlet, will find, on perusal, that the Goods are sold on lower terms than at most other Warehouses in the Kingdom.

TO WHICH IS ANNEXED,

The FAMILY COMPANION ;

OR,

The ART of making BRITISH WINES, VINEGARS, &c.

Mostly from Fruits and Flowers, the natural Growth of England.

Which are equally wholesome, pleasant, and useful, as Foreign Wines, and may be made at one half the price that English made Wines are usually sold at by the wholesale Venders thereof, who are compelled to pay a high Duty for the same, which does not attach on private Families.

[Printed by P. Gedge, Bury St. Edmund's.]

2 By Authority of the East-India Company,

TEAS

Genuine from their Warehouses,

AT THE FOLLOWING LOW PRICES :

BLACKS.

	s.	d.	s.	d.	
Bohea.....	1	8	to	2	4
Fine Bohea	2	6	to	3	0
Congou Leaf.....	3	0	to	3	6
Congou	4	0	to	4	6
Capital ditto, or Souchong....	5	0	to	5	4
Fine, and Superfine ditto.....	6	0	to	7	0
Superfine Pekoe.....	8	0	to	9	0

per lb.

GREENS.

Green.....	4	6	to	5	0
Fine Green.....	5	2	to	5	6
Capital Hyfon.....	6	0	to	6	6
Fine ditto.....	7	0	to	8	0
Superfine ditto.....	9	0	to	10	0
Ditto Gunpowder.....	10	0	to	12	0

per lb.

COFFEES, CHOCOLATES, &c.

Plantation Coffee.....	3	10	}	to	{	4	6
Bourbon ditto.....	5	0				5	6
Turkey ditto.....	6	0				7	0
Genuine ditto.....	8	0				8	0
Sir Hans Sloane's Milk Chocolate.....	6	0				6	0
Churchman's ditto.....	6	0				6	0
Vanilla ditto.....	6	0				6	0
Plain Chocolate.....	4	0				4	0
Best ditto	4	6	to	5	0		
Cocoa ..	3	0				3	0
Genuine ditto.	3	6				3	6
Best ditto.	4	0				4	0

per lb.

SUGARS.

Moist	6d.	} per lb. or	{		} per cwt.
Ditto.....	7d.			64s.	
Ditto.....	8d.			74s.	
Ditto.....	9d.			83s.	
Clayed	10d.			90s.	
Fine ditto	11d.			100s.	
Fineft ditto.....	12d.			110s.	
Lump.....	11½d.				
Ditto.....	12d.				
Better ditto, or Loaves.....	13d.			120s.	
Double ditto	14d. to 16d.		130s to 150s		
Treble ditto	18d. to 20d.				

Dry Sugars, of every Quality, equally Cheap.

SPICES.

Mace.....	2s. 6d.	} per oz. or	36s.	} per lb.
Cloves.....	12d.		12s.	
Cinnamon.....	16d.		12s.	
Cassia.....	6s.	per lb.		
Nutmegs.....	12d.	} per oz. or	14s.	} per lb.
Best ditto.....	18d.		18s. to 22s.	
Black Pepper.....	2d.		2s. 6d.	
White ditto.....	2½d.		3s.	
Long ditto.....	4d.		4s.	
Cayenne ditto.....	6d.	7s.		
Alspice.....	14d.	} per lb.		}
Race Ginger.....	12d. to 16d.			
Ground ditto.....	16d.			

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" To save is to gain."

|                                          |             |                            |                                                       |            |
|------------------------------------------|-------------|----------------------------|-------------------------------------------------------|------------|
| East India Rice.....                     |             | } per lb. or               | { 3cs. to 4os.<br>5os .....<br>6os.....<br>52s..... } | } per cwt. |
| New Carolina ditto.....                  | 4d.         |                            |                                                       |            |
| Ground ditto.....                        | 6d.         |                            |                                                       |            |
| Flour ditto .....                        | 7d.         |                            |                                                       |            |
| Millett .....                            | 6d.         |                            |                                                       |            |
| Sago .....                               | 18d.        | } per lb.                  |                                                       |            |
| Patent ditto (in canisters)....          | 2s.         |                            |                                                       |            |
| Saloop Powder .....                      | 6d.         | per oz. or 7s. per lb.     |                                                       |            |
| Tapioca.....                             | 2od. to 2s. | } per lb.                  |                                                       |            |
| Best imported Arrow Root ...             | 3s.         |                            |                                                       |            |
| Semolina.....                            | 7d.         |                            |                                                       |            |
| Isinglass.....                           | 6d.         | per oz. or 7s. 6d. per lb. |                                                       |            |
| Vermicelli.....                          | 18d.        | } per lb.                  |                                                       |            |
| Maccaroni.....                           | 18d.        |                            |                                                       |            |
| Hartshorn Shavings.....                  | 2od.        | } per lb.                  |                                                       |            |
| Senna.....                               | 6d.         |                            |                                                       |            |
| Caraway Seeds .....                      | 8d.         | } per lb.                  |                                                       |            |
| Coriander ditto .....                    | 8d.         |                            |                                                       |            |
| Pearl Barley .....                       | 6d.         |                            |                                                       |            |
| Scotch ditto .....                       | 4d.         |                            |                                                       |            |
| Citron.....                              | 6d.         | per oz. or 6s. per lb.     |                                                       |            |
| White Candy.....                         | 3s. 6d.     | } per lb.                  |                                                       |            |
| Brown ditto .....                        | 18d.        |                            |                                                       |            |
| Spanish Juice .....                      | 2od.        |                            |                                                       |            |
| Refined ditto.....                       | 3s. 6d.     |                            |                                                       |            |
| Orange Peel.....                         | 2od.        |                            |                                                       |            |
| Lemon ditto.....                         | 2cd.        |                            |                                                       |            |
| Flour Mustard of a superior Quality..... | 18d.        |                            |                                                       |            |
| Inferior ditto .....                     | 8d. to 16d. |                            |                                                       |            |



## NEW FRUIT.

*Just imported, a large Quantity of fine New Fruit,*

PRICES AS UNDER :

|                             |              |                             |
|-----------------------------|--------------|-----------------------------|
| Finest Muscatell Raisins... | 12d. to 16d. | } per lb.                   |
| Ditto Bloom ditto.....      | 9d. to 12d.  |                             |
| Ditto Sun ditto.....        | 8d.          | } per lb. or {              |
| Ditto Malaga ditto.....     | 6d.          |                             |
| Ditto Smyrna ditto.....     | 6d.          |                             |
| Ditto Currants.....         | 8d.          |                             |
| Ditto French Plumbs.....    | 12d.         | } per lb.                   |
| Ditto Prunes.....           | 6d.          |                             |
| Turkey Figs.....            | 8d. to 12d.  | } per lb. or *50s. per cwt. |
| Tapp ditto.....             | 6d.          |                             |
| Jordan Almonds.....         | 3s.          | } per lb.                   |
| Bitter ditto.....           | 18d.         |                             |
| Valencia ditto.....         | 18d.         |                             |

|                         |              |                   |
|-------------------------|--------------|-------------------|
| Best Indigo Blue.....   | 22d.         | } per lb.         |
| Common ditto ....       | 12d. to 16d. |                   |
| Best Powder ditto.....  | 22d.         | } per lb.         |
| Common ditto....        | 12d. to 16d. |                   |
| Best Poland Starch..... | 15d.         | } per lb. or {    |
| Mottled Soap .....      | 9d.          |                   |
| Yellow ditto.....       | 8½d.         |                   |
|                         |              | { 80s. } per cwt. |
|                         |              | { 74s. }          |

\* \* All the Articles subject to the Rise or Fall of the Market.

R. C. GEDGE and CO. do not arrogate to themselves any other superiority in the terms upon which they sell their Goods, than what arises from the *largeness of their demand*, and dealing for *Ready Money only*, which enables them take a less profit than those who give Credit; as for instance, they commonly dispose of a Ton Weight of Tea in the same time that smaller Dealers will sell only a Cwt. and thus upon a profit of 2d. per lb. retail, they gain 18l. 13s. 4d. whilst others, at 8d. per lb. profit, get but 3l. 14s. 8d. added to which *the public* derive the benefit of having 17 ounces instead of 16 to every pound sold at their Warehouse, at 6d. less price, (often 1s. or more in fine Hyfons) and may likewise rely on their Teas being genuine, and of the best flavour.—No 149, CHEAPSIDE.



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THE  
FAMILY COMPANION.

GIVEN GRATIS BY

R. C. GEDGE and CO. GROCERS and TEA-DEALERS,  
No. 149, Cheapside, London.

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*Receipt to make Malaga or Raisin Wine.*

YE housewives who wish to make good Raisin Wine,  
Attend to these precepts;—first see your fruit's fine;  
Seven pounds to the gallon's the quantum 'twill take,  
And measure your water for fear of mistake;  
Put into a tub fruit and water together,  
(Take heed not to mix it in very warm weather;)  
Three weeks, at the least, to ferment, it must stand,  
And stir it each day with a resolute hand,  
Then drawing it off, put it into a cask—  
If still more directions you'd willingly ask,  
Don't bung it too soon, but leave it quite loose,  
Whilst snake-like it hisses—or more like a goose,  
Till that hissing subsides, pray let it be open,  
Six months at the least;—then the bung you may stop in;  
There let it remain till 'tis perfectly fine,  
Two years I could wish—'twill be excellent wine  
To bring to your table—or give a sick pauper,  
And thus for each house 'tis a liquor most proper.

*To make Vinegar afterwards.*

Put water again to your cargo of plumbs,  
And another good liquor, sharp Vinegar comes;  
Twelve gallons you'll get from four hundred, or more,  
Five days let it stand, and still stir as before:  
Then press them, and squeeze them, to make it complete,  
With weights—or your hands—or—with very clean feet.  
Six pounds of molasses, or treacle put to't,  
Thus you'll frugally make the most of your fruit.—  
Then put it in cask—and your work is all done—  
Don't bung it—nor set it at all in the sun;  
The practice is vulgar, and will but deceive ye,  
Your cask will prove leaky, your liquor will leave ye!  
'Time alone will suffice to ripen this liquor,  
So teaches good Madam, the wife of the Vicar,  
For Economy fam'd---not seeming to save,  
A character this, we wish all wives to have!

*To make Gooseberry Wine.*

Put three pounds of lump sugar to a gallon of water, boil it a quarter of an hour and skim it well, then let it stand till almost cold, and take four quarts of full ripe gooseberries, bruise them in a marble mortar, and put them in your vessel; then pour in the liquor, and let it stand two days, stirring it every four hours; steep half an ounce of isinglass two days in a pint of brandy, strain the wine thro' a flannel bag into the cask, then beat the isinglass in a marble mortar with the whites of five eggs, then whisk them together half an hour, put it in the wine and beat them altogether; close up your cask and put clay over it; let it stand six months, then bottle it off for use.—Put in each bottle a lump of sugar and two raisins of the sun.—This is a very rich wine, and when it has been kept in bottles two or three years will drink like Champaigne.

*To make Gooseberry Vinegar.*

To one quart of bruised gooseberries put three quarts of water, let it stand twenty-four hours, then strain it through a flannel bag, to each gallon put a pound of sugar, boil it till it is clear, and when cold put it into a vessel.

*To make Currant Wine.*

One gallon of cold water to a gallon of currants squeezed, mix them and let them stand three days, stirring them every day; then strain the liquor off, and to every gallon put three pounds of sugar; put it in a cask and let it stand till the March following, and then draw it off; cleanse the cask, and return it in again; to every nine gallons put one pound of double refined sugar, and half a pint of brandy; let it stand two months and it will be fit to bottle.

*To make Cowslip Wine.*

To a gallon of spring water put two pounds of sugar, boil it three quarters of an hour, skimming it well; when cold, to each gallon put a pound of cowslip flowers (the blows only), spread a toast with yeast, and to ten gallons put the juice of four lemons, with the peels of two; let it work three days, stirring it twice a day; then put it with part of the cowslips into a cask for a month, when, if fine, it may be put into bottles, adding to each a large spoonful of brandy.—It will be fit for drinking when cowslips are again in blossom.

*To make Grape Wine.*

To every gallon of grapes, when bruised, put an equal quantity of water, let it stand three days, frequently stirring it, then strain the liquor, and to each gallon put three pounds of sugar, let it stand all night, then tun it into a cask, and put a pint of brandy to every six gallons; when fine, bottle it for use.



*To make Elderberry Wine.*

Pick your Elderberries when they are full ripe, put them into a stone jar, and set them in the oven, or in a kettle of boiling water, till the jar is hot through, then take them out, and strain them through a coarse sieve, wringing the berries, and put the juice into a clean kettle; to every quart of juice put a pound of fine Lisbon sugar, let it boil and skim it well; when it is clear and fine, pour it into a jar; when cold cover it close, and keep it till you make raisin wine, then when you tun your wine, to every gallon put half a pint of the elder syrup.

*To make Orange Wine.*

Put twelve pounds of the best powder sugar, with the whites of eight or ten eggs, well beaten, into six gallons of spring water, and boil it three quarters of an hour; when cold, put into it six spoonfuls of yeast and the juice of twelve lemons, which, being pared, must stand with two pounds of white sugar, in a tankard, and in the morning skim off the top, and then put it into the water; then add the juice and rinds of fifty oranges, but not the white parts of the rinds, and let it work altogether two days and nights, then add two quarts of Raisin or other white wine, and put it into your vessel.

*To make Raspberry Wine.*

Bruise some raspberries with the back of a spoon, and strain them through a flannel bag into a stone jar, put a pound of double refined sugar to every quart of juice, stir it well together, and cover it close; after letting it stand three days, pour it clear off, put two quarts of white wine to every quart of juice, then bottle it off, and it will be fit to drink in about a week.

*To make Damascene Wine.*

Gather your damascenes on a dry day, weigh them, and then bruise them. Put them into a vessel that has a tap in it, and to every eight pounds of fruit put a gallon of water. Boil the water, skim it, and put it scalding hot to your fruit. Let it stand two days, then draw it off, and put it into a vessel, and to every gallon of liquor put two pounds and a half of fine sugar. Fill up the vessel, and stop it close, and the longer it stands the better. You may keep it twelve months in the vessel, and then bottle it, putting a lump of sugar into every bottle.

*To make Cherry Wine.*

When the cherries are full ripe, pull them off the stalks, and press them through a hair sieve. To every gallon of liquor put two pounds of lump sugar finely beaten, then stir it together, and put it into a vessel, which must be filled. When it has done working, and ceases to make any noise, stop it close for three months, and bottle it off.

*To make Mulberry Wine.*

Gather your mulberries when they be just changed from their redness to a shining black, and be sure you gather them on a dry day, when the sun has taken off the dew. Spread them thinly on a fine cloth, on a floor or table, for twenty four hours. Boil up a gallon of water to each gallon of juice you get out of them; then skim the water well, and add a little cinnamon slightly bruised. Put to each gallon six ounces of white sugar candy, finely beaten; then skim and strain the water; when it has been taken off and has settled, put to it the juice of some more mulberries. To every gallon of the liquor add a pint of Raisin wine. Let it stand in a cask to purge or settle for five or six days, and then draw off the wine, and keep it cool.

*To make Apricot Wine.*

Take three pounds of sugar, and three quarts of water; let them boil together, and skim it well. Then put in six pounds of apricots pared and stoned, and let them boil till they be tender. Then take them up, and when the liquor be cold, bottle it up. You may, if you please, after you have taken out the apricots, let the liquor have a boil with a sprig of flowered clary in it. The apricots will make marmalade, and be very good for present use.

*To make Mead.*

Take ten gallons of water, two gallons of honey, and a handful of raced ginger, then take two lemons, cut them in pieces, and put them into it, boil it well, keep it skimming, let it stand all night in the same vessel you boil it in; the next morning barrel it up, with two or three spoonfuls of good yeast; in about three weeks or a month after you may bottle it.

NOTE.—In all made Wines the bung should be left loose in the cask till it has done working, and the fruit, &c. gathered in dry weather.

 To avoid Deceptions, too frequently practised, the Public are respectfully informed, that the Price of every Article will be marked on the Goods sold at R. C. GEDGE and CO.'s Warehouse, No. 149, CHEAPSIDE, (near Foster-lane) London.

COUNTRY DEALERS will find it much to their ADVANTAGE by calling at the above WAREHOUSE, the TEAS being GENUINE as imported by the EAST INDIA-COMPANY.

Bills on Bankers in Town, or respectable Houses, at Two Months, will be taken.

[Printed by P. Gedge, Bury St. Edmund's.]





